



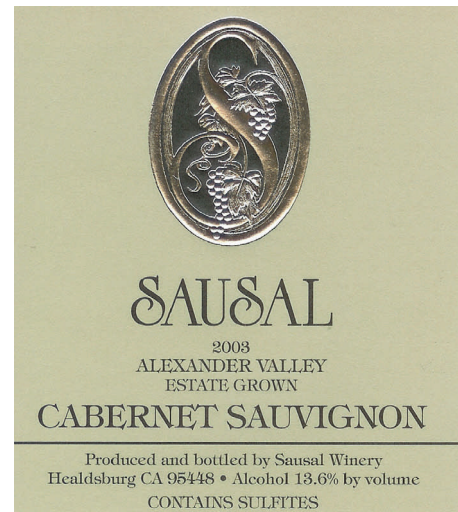
SAUSAL WINERY

2003 Cabernet Sauvignon Alexander Valley

The 2003 *Cabernet Sauvignon*, like all Sausal varietals, comes from 100% estate grown grapes. This wine is also 100% Cabernet Sauvignon and so displays the true character and flavors of this widely know varietal. After 20 months aging in American oak barrels, this wine was allowed to rest for another five months in the bottle. The result is a rich classic Cabernet from the Alexander Valley. The deep garnet color presents aromas of ripe black currants with hints of clove and lavender. At mid-palate, black cherries begin to emerge, combining with a little white pepper for the long, silky finish. This medium bodied wine will pair well with leg of lamb, grilled skirt steak or veal parmigiana.

Enjoy this wine now or cellar it for 3 or 4 years to allow the fruit to develop and the oak to soften the tannins. If you have the patience to allow it more time in the cellar, it will continue to evolve offering you the fruit of summer, ripened by the sun, picked at the perfect time and cellared for you to pour into your favorite glass with your favorite meal.

Cases Produced: 1050



Technical Description

◆ Grape:	100% Estate Grown Cabernet Sauvignon
◆ Alcohol:	13.6
◆ Total Acidity:	0.67
◆ pH:	3.75
◆ Residual Sugar:	0.0
◆ Malolactic Fermentation:	100%
◆ Aging:	20Months American Oak
◆ Release Date:	Sept. 2006
◆ Aging Potential:	3-8 years from Release Date